

Malherbe Red - 2023



"The Château Malherbe red: refined and complex."

Organic wine, biodynamic vineyard – Demeter certified

Grape varieties: 40% Grenache and 25% Syrah from parcel No. 23, and 35% Mourvèdre from parcel No. 18.

Soil: Silvery schist and reddish-brown clay at the foot of the hillside.

Vinification: Hand-harvested. Whole-cluster fermentation, with gentle foot-treading for delicate extraction. Alcoholic fermentation with native yeasts, followed by malolactic fermentation. The Syrah and Mourvèdre are aged on the lees in oak, while the Grenache is aged in stainless steel, for 12 months.

Tasting notes

Appearance: Bright and luminous ruby robe with purple highlights.

Nose: Beautiful aromatic intensity, with floral notes of rose and red fruit. Hints of white pepper, spice and fine wood add complexity.

Palate: A fresh, fruit-driven opening led by the Grenache, with generous volume on the palate. Beautifully balanced, with persistent freshness and silky tannins.

Serving temperature: 15–16°C (59–61°F).